HAMILTON CAFÉ WELCOME

Saturday, September 25, 2010

DINNER SPECIALS

SOUP DU JOUR
Hearty Chicken - Vegetables with Acini di Pepe (Pastina)

CAPRESE SALAD 10.95
Garden Fresh Local Heirloom Tomatoes, Mozzarella and Fresh Basil,
Extra Virgin Olive Oil and Balsamic Syrup

PROSCIUTTO AND FIGS 10.95
Mission Figs Topped with Thin Slices of Prosciutto di Parma and Gorgonzola Crumble

PEACH SALAD 8.75
Baby Mix Greens, Pickled Sweet Red Onions, Goat Cheese and Balsamic Vinaigrette

MUSSELS 10.95
Steamed P.E.I. Mussels with Garlic, Fresh Tomato and White Wine, Garlic Toast

ENTREE

CHICKEN MARSALA 14.75
Boneless Breast of Chicken Sautéed with Mushrooms and Marsala Wine
Served With Rice Pilaf and French Beans Sautéed

STUFFED BELL-PEPPER ***CHEF'S SPECIAL*** 10.99
Stuffed with Ground Beef, Ground Pork and Rice,
Garlic-Extra Virgin Olive Oil Mashed Potatoes and French Beans Sautéed

COTOLETTA DI VITELLO PARMIGIANA 18.95
Veal Cutlet Lightly Breaded, Topped with Monterey Jack Cheese and Fresh Tomato Sauce
Served With Penne in Tomato Sauce and French Beans Sautéed

OSSO BUCO DI VITELLO 20.25
Braised Veal Shank with Vegetables and White Wine,
Served with Garlic -Extra Virgin Olive Oil Mashed Potatoes and French Beans Sautéed

PORK SOUVLAKI 14.25
Marinated and Grilled Boneless Pork
Adriatic (Diced Red Roasted) Potatoes and Mix Green Salad

CALAMARI STEAK 15.75
Dore Style (Egg Batter) Sautéed with White Wine, Lemon and Butter Sauce:
Rice Pilaf and French Beans Sautéed

TILAPIA FILET 14.75
Wild Tilapia Filet Pan Seared Picatta (Cappers, Lemon, Butter, White Wine);
Served With Rice Pilaf and French Beans Sautéed

18 % gratuity will be added to the parties of 8 or more. Thank You!